

ICE AURORA CONTRACT DETENTION CENTER ACCOUNTABILITY REPORT ELECTRONIC REQUEST

Date:	04 May 2020		
	DAY	Month	YEAR
Requested by:	Veronica Sho	otts, Deputy District Directo	or
1 7	NAME	Position	
Transmitted by:			
	Christopher Jo		
	NAME	Position	
Were electronic files sent?			
YES	$No \square$		
Number of people currently FORMAL COUNTS: 2.8	cohorted/quarai	ted/quarantined due to sicknes	0
How many people were mos	st recently forma	lly counted in this facility?	
Number of people m	ost recently form	nally counted in the facility:	510
How many people formally Female: 21 Male: 489 Nonbinary: 0 Prefer not to say:	counted in this f	acility describe themselves as	the following gender?



How many people formally counted in this facility describe themselves as transgender
Number of people that describe themselves as transgender: 11
How many people have been brought into the facility this week?
Number of people brought into the facility this week: 34
How many people have left the facility this week?
Number of people who left the facility this week: 49
How many people and where did those who left the facility go?
Released into community: unknown
Formally removed from the United States: unknown
Moved to other facility: unknown
How many people are currently being housed in the Annex?
Number of people who are being housed in the Annex: 87
Female: 20
Male: 67
DOCUMENTS RECEIVED:
Daily Kitchen Opening and Closing Checklists
Received $m m m m m m m m m m m m m $
Daily Foods Production Service Records
Received $m o$ Not Received \Box
Temperature Logs
Received \square Not Received \square
Law and Leisure Library Logs
Received \square Not Received \square
Medical Staffing Update
Received $m o$ Not Received \Box

SUPPLEMENTAL NOTES:

Request for information made on May 4, 2020. All population numbers current as of May 6, 2020.

POPULATION:

The population is currently 15 below the contract minimum.

RESTRICTIVE HOUSING:

There are currently 21 detainees in restrictive housing. Rep. Crow staff requested the further information on the reasons (administrative vs. behavioral) but did not receive a response at the time of posting this report.

KITCHEN:

See attached documents

TEMPERATURE CHECKS:

See attached documents

MEDICAL STAFFING:

Warden Choate's written response indicated no change in staffing from last week. Therefore, staffing remains at:

- 1-Health Services Administrator
- 1-Assistant Health Services Administrator
- 1- Medical Administrative Assistant
- 15-RN's
- 12-LPN's
- 1-MD, additional MD pending start date
- 2-PA's
- 1-Psychologist
- 1-Licensed Clinical Social Worker
- 4-Medical Records Clerks
- 1-X-ray tech
- 4-tele-psychiatrist
- 2-Dentists- 40 hours a week total
- 1-Dental Assistant
- 5-Agency RN's

LAW LIBRARY:

Documents were provided for 4/27- 5/2, but cannot be released as they contain A#'s and names of detainees. Most dorms had 2 - 3 people using the library, with a couple having 7-8 people using the library. Logs indicate that dorms that did not use the library were either due to being in cohort, on restriction, or not having a female staff person available.

COVID-19 UPDATES*:

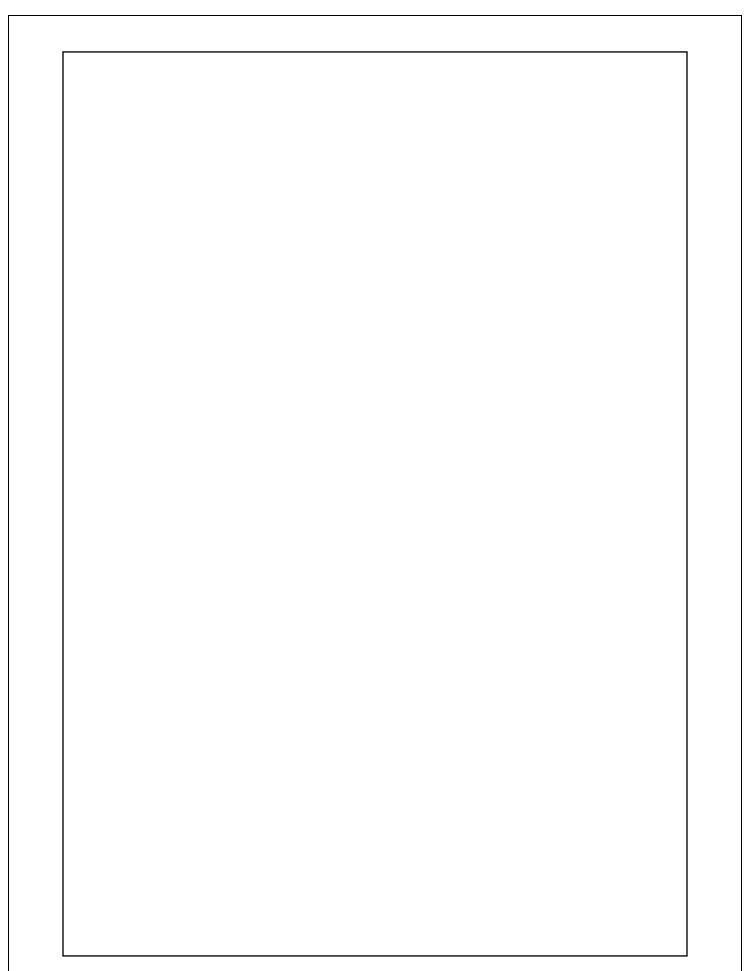
As of May 6, 2020, ICE reports no positive cases of COVID-19 among detainees and no cohorts or guarantines in effect.

Per required GEO reporting to local agencies, one member of GEO staff tested positive for COVID-19. She has not worked for the facility since Mar. 6, 2020. The employee listed on last week's report has returned to work. The detainee from the Sterling Correctional Facility is still in cohort and shows no signs or symptoms of COVID-19.

To date, there have been two ICE personnel and five GEO staff confirmed positive for COVID-19 at the Aurora Contract Detention Facility.

As of April 17, 2020, detainees are issued masks on Mondays, Wednesdays, and Fridays.

*All reports concerning infectious disease are confirmed with the Tri-County Health Department and/or the Aurora Fire Department.





Temperature Log

South Building

195 Aurora Processing Center 3130 Oakland St. Aurora, CO 80010

DAILY

Secure Services™

DATE: 5/4/2020

Unit	AIR	WATER/sink	SHOWER	SHOWER 2
South-A	740	·		
South-B	71.9			
South-C	72.3			
South-D	73.5			
South-E	72.6	2		
South-F	74.3			
South-G	76.2			
South-L	72.2			
South-M	71.1			
South-N	72.3			
South-X	71.2			= =
South-Y	71.4			
South-Z	72.0	3		
South-SMU	N/A			
South-SMU - Shower 3	75.2		æ	
MED-ISO- Room 1	N/A		N/A	N/A
MED-ISO- Room 2	N/A		N/A	N/A
MED-ISO- Room 3	N/A		N/A	N/A
MEDICAL /	1			

SIGN:



North Building Temperature Log

195 Aurora Processing Center 3130 Oakland St. Aurora, CO 80010

Date	Unit	Dayroom	Shower #1	Shower #2	Shower #3	Shower #4	Shower #5	Shower #6	Shower #7
	A-1	70.9							
	A-2	71.9							
	A-3	72.3							
	A-4	70.3							
	B-1	71.9							
	B-2	72.4							
	В-3	71.9							
	B-4	Unocco	epund				·		
	C-1	71.9							
	C-2	70.4	7					1	
	C-3	70.4 Unocce 67.5	pud						
	C-4	67.5	/						
	D-1	73.3		,			N/A	N/A	N/A
	D-2	Unocea	purd				N/A	N/A	N/A
	E-1	73.3 Unocea					N/A	N/A	N/A
	E-2	71.1							
	MED								
	Phy Therapy	N/A		N/A	N/A	N/A	N/A	N/A	N/A
	Intake	N/A			N/A	N/A	N/A	N/A	N/A

					SIGN:				
				0	. 1				
Medical Sh	owers Ten	nperature	Log Name:	Cat	U Hale	—	Date:	5/4/2020	
ROOM									
542	540	538	536	534	523	522		Tub Room	
Temperatur	e Taken wit	h a Fluke M	lod 52 Digita	ıl Thermo	meter		1		



OPENING and CLOSING CHECKLIST

A	M	PI	vI		Comme	nts		:
			7			1140		
	V		THE REAL PROPERTY.					,i
	V		X					
	>		X					
	V		X					
	X		X					
	~		X					
	~	-	X					
13			X					
	Temp	eratui	·e	Wash 150+	Rinse 18	0+		
				159	180	7		
		Lun	ch	155	185	,		
		Dinn	er	153	189			
	Temp	eratui	·e	Wash 110 °F+	Rinse 110	°F+	200 p	pm
		Break	fast	117	11	7	700	PPh
		Lune	ch	150	154		20	DOM
		Dinn	er	143	127		200	pom
T	emper	ature		Freezer 0°F	Walk-in	Wal	k-in 2	1 3 3 4 1
				Or below	35-40 °F			
				-2	39	3	8	
				-	346	3	.9	W.
Temp	eratur	e 45-		Spice Room				
				(0)				
			PM	65	63			
AN 105-12		PN 105-1	_					
	No	Temp	Temperatur Break Lunc Dinn Temperatur Break Lunc Dinn Temperatur Break Lunc Temperature Temperature	AM PM No Yes No Yes X X X X X X Y Y Temperature Breakfast Lunch Dinner Temperature Breakfast Lunch Dinner	No Yes No Yes	AM PM Comme	No Yes No Yes	AM

4/27/20 A. Royalda Signature, Cook Supervisor (PM)

Signature, Cook Supervisor (AM)

4.28-20

FOOD SERVICE MANAGER

DATE



ray 00/0000 mms	\	\		1		Prepared by:		Signature: _		Signature: L		Portions verified by:			7	7heng-	(30C-	lakeoson-	Ü	P	Gamez-	Sondoval-	Sanderal	of the state of	Prenared hy:	DATE:	
		Drink	Fruit	Bread	Proteins	Johnny Sack	Food Service Manager	100 P	Cook Supervisor	1. Kaines	,)	fied by:			Drink w/Vit C	Ketchup	Salad Dressing	Onion	Shredded Lettuce	Coleslaw dressing	Coleslaw	Hashbrowns	Sandoval Beef/Chicken Patty	MICHA INCINO	Menu Items	APRIL 27, 2020	SELUIE SEIVICES
		1 each	1 each	4 slices	2 - 2oz		r								8 oz	1 pkt	1 pkt	1 sl	1/4 cup		1/2 cup	1/2 cup	4 oz	size	Serv	0	
Cookie Drink	Bread	Protein	HYPER CALORIC	Bread	Protein	HS SNACK	Test Trays	Call Backs	MARSHALLS	Population -ICE	Population				Soon	53.1	1 CS	しめごか	とから	S	とからな	12275	9 PMS	дат т лику	Am+ Duon	CZ	
1 each 1 each	4 slices	2 - 20z	LORIC	2 slices	1 oz	K	2	Ĉ	LLS	a -ICE	ation	Meal Co			13co	1400	1400	1 MG0	1480	1400	1400	20h1	14BC	Prep	Begin	CYCLE:	
TOTALS		BACK	CALL		TEST	Sack meal						unt Docu			3016	RT	RT	35	3%	37	37,	186	159	Temp	Menu	4	
Refrigerated Yes No	Labeled &			Test Sacks		Johnny Sack Meal Counts	Yes No	Refrigerated	Labeled &		Staff	Meal Count Documentation		•				1 each	Bun		3.0z	Cheese	VEGETARIAN		Special Instructions		
(JC)	Ü Š		Calcolon	(18)4		M		Signature	Last cart out:	First cart out:		SERVICE DOCUMENTATION	Unsweet Drink	Fresh Fruit	Milk 2%	Ketchup	Mustard	Onion	Bun Shred Lettuce	w dressing	3 oz Coleslaw	Cheese Boiled Potatoes 1/2 c	Beef Patty		Diet For Health	MONDAY	
			C C	一下がずずるよ		MEAL TRAY SET UP		2.	1645	1600	`	MENTATIO	8 oz	1 ea	8 oz	1 pkt	1 pkt	$1 \mathrm{sl}$	1/2 с		1/2 c	1/2 c	4 oz	ms	alth	AY	
			0	2 2 3		Y SET U		7770		7		NO	22%	RT	36"	RT	RT	360	38	37°		E,	144,	Temp	TI	밀	
200) 00 1		CN; ON		Cettuce	ъ	4	7					_	3465	S	Ē	5	しから	しから	75,0	10 17 n	120	(Ph	Q _{ty}	Prod	DINNER	
生	\ \ \		3		R R								0	0	0	0	0	3	0	0	0	0	0	Prod	Over	æ	



Secure Services TM

	מברמו ב מבו גורבא										
DATE:	APRIL 27, 2020	0	CY	CYCLE:	4		MONDAY	YY	L	LUNCH	
Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health	alth	DL	Prod	Over
\$1	Chicken Fajitas	4 oz	120 JE	0630	8	VEGETARIAN	Chicken	3 oz	38	4224	1
	Rice	1/2 cup	50 lbs	0730	7	Cheese	Rice	1/2 c	1/2	S. S.	1
3-	Grilled Peppers	1/4 cup	200	0900	9	3 oz	3 oz Grilled Peppers 1/2 c	1/2 c		200	
3/5	Grilled Onions	1/4 cup	ban	apo	8	Pinto Beans	nto Beans Grilled Onions 1	1/2 c		dut	
A Total	Pinto Beans	1 cup	20105	0545	1830	1.5 cups	1.5 cups Pinto Beans	1 c	1830	Oxen	8
OKN	Tortillas	2 each	21/200	G812	ह्य	Tortillas Tortilla	Tortilla	1 ea		2/20	1
- Ampur	Lemon Cake	1 piece	10 trail	0930	47	4 each	4 each Fresh Fruit	1 ea	45	82	1
Horiden	Unsweet Tea	8 oz	3	080	\$		Unsweet Tea	8 oz	र्ट	94.	1
Posti one smile of the	E 2 1 1										
			Population	tion	P09	ation 609 Staff 3	MOTUTATION				
Signature:	traca		Population -ICE				First cart out:	1020	O		
	Cook Supervisor		MARSHALLS		50	Labeled &	Last cart out:	-			
Signature:	257		Call Backs	W		Refrigerated	Signature		eura		
	Food Service Manager		Test Trays	_		Yes No	d		0		
Prepared by:	Johnny Sack	25	HS SNACK		Sack meal	Johnny Sack Meal Counts	HM	MEAL TRAY SET UP	Y SET U	P	
Steel	Proteins	2 - 2oz	Protein	1 oz/	TEST					-	
	Bread	4 slices	Bread	2 slices		Test Sacks	nake	Dira		(Jucker)	
	Fruit	1 each	HYPER CALORIC	ORIC .	CALL	\		֝֟֝֟֝֓֓֓֓֓֓֓֓֓֓֓֓֓֓֓֓֓֓֓֓֓֓֓֓֓֓֓֓֓֓֓֓֓		talitas	2
	Drink	1 each	Protein /	2 - 2oz	BACK	\					
		-	Bread	4 slices		Labeled &	Tortilla			.)	
•			Cookie	1 each	TOTALS	Refrigerated				Deans	_
rev 02/2020 mps			Drink	1 each		Yes No					



Secure Services TM

rev 02/2020 mps					Prepared by:		Signature:		Signature: /		Portions verified by:		مصدر		3.2	2	The second	1	DOIE C	3016	5 to		Prepared by:	DATE:	
	Drink	Fruit	Bread	Proteins	Johnny Sack	Food Service Manager	1	Cook Supervisor	Mortin	100	fied by:		Milk 2%	Coffee	Sugar	Margarine	Jelly or Saksa	Biscuit or Tortilla	Potatoes	Scrambled Eggs	Oatmood Cena		Menu Items	APRIL 27, 2020	
		1 each	4 slices	2 - 2oz		r							8 oz	8 oz	2 pkts	1 pat	1 pt/2 oz	1 b/ 2 T	1/2 cup	1/2 cup	1 cup	size	Serv		
Bread Cookje Drink		HYPER CA	Bread	Protein	HS SNACK	Test Trays	Call Backs	MARSHALLS 5	Population -ICE	Population			624	0.30	Xerry	BX	272B	1012	PX	4428	2700	2 2 2 2 2	Amt Pren	G	
4 slices 1 each 1 each	2 - 2oz	CALORIC	2 slices	1 oz	K	۳	ىع	LS ST	1 -ICE	ation	Meal Count		OHHO	0240	048	0346	0230	000	0230	830	2330	Prep		CYCLE:	
TOTALS	BACK	CARL		TEST	. Sack				ass m	1000			940	100	RT	40	RT	ŘΤ	1764	160.2	12	Temp	Menu	4	
Labeled & Refrigerated No			Test Sacks		Johnny Sack Meal Counts	(S) No	Refrigerated	Labeled &	0	Staff 🗘	Documentation					•		•	· · 2 each	Eggs	VEGETARIAN		Special Instructions		
Carred					ME	\	Signature	Last cart out:	First cart out:		SERVICE DOCUMENTATION	Can Fruit man 1/2 c	Milk 2%	Coffee	Sugar Sub	Margarine	Diet Jelly	Biscuit	· 2 each Peanut Butter 2 oz		Oatment Cercal 1/2 c	Menu Items	Diet For Health	MONDAY	
_	0.60	2	P.C. Cut		MEAL TRAY SET UP		2	25.50	ンセナ		ENTATIO	€1/2 c	8 oz	8 oz	2 pks	1 pat	1 pk	2 ea	OZ ZO		_		alth		
			+13		SET U	d	+				Ż	RT			RT	Section 1	RT	RT	RT		Kg	Temp	DL	BREA	
Sopala		Jelly	- CA X	4	P	Ţ						532	624 2	0:30	106811	By 3	522	107)3em 7		272	_	Prod	BREAKFAST	
8			\$									Ø	4	(P)	Ø)	Ø	ø	à	4		Ď	Prod	Over	H]	



OPENING and CLOSING CHECKLIST

Date 1/28/70 Shift Checklist	A	M	PN		:0300 AN	Comme	nts		
Diffit Chooking	No	Yes	No	Yes		Comme	1113		
All areas secure, no evidence of theft	110	X	110	103					
Workers reported to work, no open sores		1		X					
no skin infections		X		X					
no diarrhea		X		X					
Kitchen is in good general appearance		X		X					
All kitchen equipment operational & clean		X		X					
All tools and sharps inventoried		X		X					
All areas secure, lights out, exits locked	STATE.			X					
DISH MACHINE	,	Temp	eratur	e	Wash 150+	Rinse 18	0+		
Temperature according to manufacturer's specifications			Break		150	170			
and chemical agent used in Final Rinse			Lunc	ch	161	187			
是一个一个一个一个一个一个一个一个一个一个一个一个一个一个一个一个一个一个一个			Dinn	er	1540	190°			
POT and PAN SINK	,	Temp	eratur	e	Wash 110 °F+	Rinse 110	°F+	200 p	pm
Final Rinse Temps determined by chemical agent used			Break	fast	160	160		200	
Market San Comment of the Comment of			Lunc	h	128			200 6	
			Dinn	er	1240	131		200	PPM
FREEZER and WALK-IN	Te	emper	ature		Freezer 0°F	Walk-in	Wal	k-in 2	
					Or below	35-40 °F	35-	40 °F	
Record temperatures, Freezer and Walk-ins				AM	-215	3612	_3	811	
Record temperatures, Freezer and Walk-ins				PM	-28	37.2	40	8	
DRY STORAGE	Tempe	eratur			Spice Room	Store Rm			
Record temperatures Dry Storage Areas				AM	65	60			
Record temperatures, Dry Storage Areas				PM	63	63			
Water Temps & Handwash Areas	AM		PN						
	105-12	0 °F	105-12	20 °F					
	155		162						

Signature, Cook Supervisor (AM)

DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE



26	רמום המו אורפט	3									
DATE:	APRIL 28, 2020		CY	CYCLE:	4		TUESDAY		BREAKFAST	KFAS	Ţ
Prepared by:	Menu Items	Serv	Amt Prep	Begin	Menu	Special Instructions	Diet For Health		ΔL	Prod	Over
		SZES		Frep	фшет		ment nuems		Temp	स्प्र	Prod
Alexandre	Bry Cereal Onina	1 cup	1-25	0230	1-92	VEGETARIAN	Bran Flakes Alpo	1 c	192	1200	Þ
Amats	Pancakes	2 each	9 000	(300	和	Eggs	Eggs Pancakes	2 ea	形	1) Du	Ø
<u>بر</u>	Syrup	1/4 cup	X BX	0300	RT	2 each	2 each Diet Syrup	2 oz	RT) :	1
ı	Turkey Ham	2 oz	20th	0230	186		Turkey Ham	1 oz	186	Sm	P
	Margarine	2 pats	165	6230	36						
warm	Sugar	$2~\mathrm{pkts}$	4SU	0230	RT		Sugar Sub	2 pkts	RT)	
(Coffee	8 oz	-309	0336	83		Coffee	8 oz	189	1)
Sota	Milk 2%	8 oz	630	0500	33		Milk 2%	8 oz	33	1	
Portions verified by:	fied by:			Meal Co	unt Docu	Meal Count Documentation	SERVICE DOCUMENTATION	ENTATIC	N		
			Population	ation	610	Staff					
Signature:	Dens.		Population -ICE	1 ·ICE 556	6	1	First cart out:	0500	3		
	Cook Supervisor		MARSHALLS	LLS SY		Labeled &	Last cart out:	250	2		
Signature:	1		Call Backs <i>ô</i>	Ġ>		Refrigerated	Signature	9	٢		
	Food Service Manager	r.	Test Trays 2	3		Yes No					
Prengred hv:	Johnny Sack 50	\	HC GNIAC.	V	Sack	Johnny Sack	ME	AL TRA	MEAL TRAY SET UP	P	
a parcher	Proteins	2 - 202	Protein	1 07	TEST	Meal Counts					
	Bread		Bread	2 slices		Test Sacks	SARVA	Su 901	<u>z</u>	グが大	_
	Fruit	1 each	HYPER CALORIC	LORIC	CALL		4				
	Drink	1 each	Protein	2 - 2oz	BACK						
			Bread	4 slices		Labeled &	No.		OATRA	<i>So. .</i>	
			Cookie	1 each	TOTALS	Refrigerated	20 - 00 - 00 - 00 - 00 - 00 - 00 - 00 -				
rev 02/2020 mps			Drink	1 each		Yes No	MANN HA				



	Secure Services TM										
DATE:	APRIL 28, 2020		CY	CYCLE:	4		TUESDAY	AY	Ľ	LUNCH	
Prepared by:	: Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	ealth ms	DL Temp	Prod Qty	Over Prod
Leono	Chickn Fry Steak	4 oz	2 rt case	0900	1750	VEGETARIAN	Beef Patty	3 oz	\rightarrow	Ž	4
Fordans	Rice	1/2 cup	Case	0500	167'	Legumes	Rice	1/2 с	1670	carl	42
The state of the s	Cream Gravy	1/4 cup		2190	1610	1 cup	1 cup Raw Veggies	1 c		NOTE.	CR
X .	Green Beans (W)	1/2 cup	Scar	5450	1790	Green Beans Green Beans	Green Bearls	1 c	1790	5 carc	8
MECHO	Dinner Roll	1 ea	1xox	0930	RT	1 cup	1 cup Bread	2 sl	RT	_	CILA
	Margarine	1 pat	1 case	0880	KT		Margarine	1 pat	73) cay.	4/2
	Unsweet Tea	8 oz	170 CBY	6830	370		Unsweet Tea	8 oz	370	, ας,	MA
							Fresh Fruit	1 ea	RT	3 cole	1/4
Portions verified by:	rified by:			Meal Count		Documentation	SERVICE DOCUMENTATION	MENTATI	NC		
	2		Population	ation (0/	b	Staff					
Signature:	Marla		Population -ICE	I-ICE SSI			First cart out:	10:00			
	Cook Supervisor		MARSHALLS			Labeled &	Last cart out:	21:11			
Signature:	4		Call Backs 4	7		Refrigerated	Signature	Mall	0		
	Food Service Manager	r	Test Trays 2	2		(Yes) No					
Prepared by:	Johnny Sack		HS SNACK	*	Sack	Johnny Sack Meal Counts	W	MEAL TRAY SET UP	Y SET U	P	
	Proteins	2 - 2oz	Protein	1 oz	TEST			2		2000	ر
	Bread	4 slices	Bread	2 sliges		Test Sacks	える。	> 2		3 (-
	Fruit	1 each	HYPER CALOKÍC	LOKÍC	CALL		(الصصرا	ک	Secur?	
	Drink	1 each	Protein	2 - 2oz	BACK)_		
\			Bread	4 slices		Labeled &	James		Chichen	}	
\			Cookie	1 each	TOTALS	Refrigerated	Roll		7		
rev 02/2020 mps			Drink	1 each		(Yes) No			200	Way (



10	Secure Services™										
DATE:	APRIL 28, 2020		CY	CYCLE:	4		TUESDAY	YY	ש	DINNER	70
Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	alth 18	DL	Prod	Over Prod
Sandoval-	Chicken Spaghetti	1 cup	Sudol	1300	1970	VEGETARIAN	Baked Chicken 4 oz	0Z	1760	NG	0
						Cheese 3 oz Herb Pasta	Herb Pasta	1/2 c	Ž	74	0
Comez-	Peas & Carrots	1/2 cup	7PVS	100	2030	Pasta 1 cup	Pasta 1 cup Peas & Carrots 1/2c	/2c	2 SASA	772	0
2	Beans	1-cup	111715	1100	2050				_		
JONAS 1	Salad	1/2 cup	しかく	1400	37		Salad	1/2 c	37°	20,2	0
Alam-	Dressing	1 oz	205	1900	RT		Diet Dressing	1 oz	RT	Š	0
1 SS -	Dinner Roll	1 each	2,5,2	1400	RT						
Mathivanan-	Margarine	1 pat	125	1400	280		Margarine	1 pat	385	200	0
ì	Spice Cake	1/60pc	كالمحم	1400	27	2	Fresh Fruit	1 ea	RT	, 5005	B
HOSSON-	Drink w Vit C	8 oz	Nacs	1300	£.		Unsweet Drink	8 oz	345		0
Portions verified by:	fied by:			Meal Co	unt Docui	Meal Count Documentation	SERVICE DOCUMENTATION	ENTATIO	N		
	2		Popule	Population 60	3	Staff					
Signature:	A. VOM	1	Population -ICE 557	-ICE 75	7		First cart out:	600	,		
	Cook Supervisor	1	MARSHALLS 53	TS 73		Labeled &	Last cart out:	1640	0		
Signature:	407		Call Backs C	Ô		Refrigerated	Signature	A . (70	Z	
	Food Service Manager		Test Trays ℓ	2		(Yes) No			d	0	
Prepared by:	Johnny Sack		HS SNACK		Sack meal	Johnny Sack Meal Counts	alw.	MEAL TRAY SET UP	Y SET U	Ą	
	Proteins	2 - 20z	Protein	1 oz	TEST	.1					
	Bread	4 slices	Bread	2 slices		Test Sacks	Deary, &	cake	(0	とうして	مل _خ
	Fruit	1 each	HYPER CAI	CALORIC	CALL		(Ca(10/2)	\$		5	>
	Drink	1 each	Protein	2-20z	BACK				ふ	7	
\			Bread	4 slices		Labeled &	でくらん		747) Ker	
\		-112	Cookje	1 each	TOTALS	Refrigarated			WPGCrett:	20++:	
rev 02/2020 mps			Drink	1 each		(Yes No			(



OPENING and CLOSING CHECKLIST

	u	U D.				•	13	30	ı
Date: 4/29/2020				Time	300 AN	1 Time	: 40	多 I	PM
Shift Checklist	Al	M	PI	M		Comme	ents	druho.	
	No	Yes	No	Yes					
All areas secure, no evidence of theft		~/							
Workers reported to work, no open sores		\searrow		/					
no skin infections		3		/					
no diarrhea		$\langle \rangle$		/,					
Kitchen is in good general appearance		X		/_					
All kitchen equipment operational & clean		X		/,					
All tools and sharps inventoried		V		/					
All areas secure, lights out, exits locked	BANKE			0					
DISH MACHINE	7	Гетр	eratui	·e	Wash 150+	Rinse 18	30+		
Temperature according to manufacturer's specifications			Break	fast	159	180			
and chemical agent used in Final Rinse			Lun	ch	161	182.			
			Dinr	er	15-3	135	-		
POT and PAN SINK	7	Гетр	eratui	·e	Wash 110 °F+	Rinse 110	°F+	200 p	pm
Final Rinse Temps determined by chemical agent used			Break	fast	115	118		200	pph
			Lun	ch	125	121		יסטר	epm
			Dinr	er	114	117		200	ppm
FREEZER and WALK-IN	Те	mper	ature		Freezer 0°F	Walk-in		k-in 2	' '
D 1 1 377-11- '				A 3 6	Or below	35-40 °F	35-	40 °F	
Record temperatures, Freezer and Walk-ins				AM	-2	36			
Record temperatures, Freezer and Walk-ins	TT		45	PM	Suisa Danna	Store Rm	38	2	
DRY STORAGE	Tempe	ratur	e 45-		Spice Room				
Record temperatures Dry Storage Areas				AM	62	64		_	
Record temperatures, Dry Storage Areas				PM	60	90			
	43.5			_			_		
Water Temps & Handwash Areas	AM		PN						
	105-120) T	105-1	20 °F					
	16		110						

Signature, Cook Supervisor (AM)

4/29/20 DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE



	Secure Services m				710	TWA LOD I ISOCOL	THOUSAND TO THE TROUBLE OF THE TOTAL TRANSPORTER			
ATE:	ATE: APRIL 29, 2020		C	CYCLE:	4		WEDNESDAY BREAKFAST	BREA	KFA	ST
pared by:	Menu Items	Serv	Amt Pren	Begin	Menu	Special	Diet For Health	DL	Prod Over	Over
La manage		Size	AST TATES	Prep	Temp	Instructions	Menu Items	Temp	Temp Oty Prod	Prod

DATE:	ACAC OC MAAA		اد	UVOI E:	<u>-</u>				איני איני איני איני איני איני איני איני		
;	4	Serv		Begin	Menu	Special	Diet For Health	olth l	DI.	Prod	
rrepared by	Menu Items	size	Amt Prep	Prep	Temp	Instructions	Menu Items	18	Temp	र् डिय	Prod
306	Farina Ceres,	1 cup	355	230	7.4	VEGETARIAN	Farina Cerea,	1 с	PT	١	1
Comingo	Eggs	2 each	505	230	175			1/4 с	13	SOM	9
	Cream Gravy	1/2 cup	اده	230	80		Diet Jelly	2 pks	RT	200	an
Hyacinta	Biscuit	1 each	rear b	330	RT		Buscuit	1 ea	180	den	80
	Margarine	1 pat	105	330	34		Margarine	1 pat	34	١	1
Enchant V	Sugar	2 pkts	1565	330	RT		Sugar Sub	$2~\mathrm{pks}$	RT	1	١
/	Coffee	8 oz	:30cs	335	185		Coffee	8 oz	185	\ 	1
Racies	Milk 2%	8 oz	600	0417	33		Milk 2%	8 oz	33	1	(
					2.5		Fruit	1 ea	hs	1	1
Portions verified by:	fied by:			Meal Cou	Meal Count Documentation	entation	SERVICE DOCUMENTATION	ENTATI	NC		
			Popu	Population 5	18	Staff	3,10				
Signature:	Lita		Population -ICE	n-ICE 525	Š	\$	First cart out:	8(10	Ψ,		
	Cook Supervisor		MARSHALLS 59	LLS 59		Labeled &	Last cart out:	2520	- 1		
Signature:	1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1		Call Backs	Ø		Refrigerated	Signature	5	(
	Food Service Manager	7	Test Trays	, H		(Y∳s No					
Prepared by:	Johnny Sack (O		HS SNACK	K	Sack meal	Johnny Sack Meal Counts	HM	AL TRA	MEAL TRAY SET UP	P	
WHOHave	Proteins	2 - 2oz	Protein	1 oz	TEST		•				
	Bread	4 slices	Bread	2 slices		Test Sacks	Sugar	9205	20	chas	
	Fruit	1 each	HYPER CALORIC	LORIC	CALL	J			•		
	Drink	1 each	Protein	2 - 20z	BACK	٢					
			Bread	4 slices		Labeled &	RKruit		(672)	3	
			Cookie	1 each	TOTALS	Refrigerated	77,00				
rev 02/2020 mps			Drink	1 each		No No					



DATE: Prepared by:	APRIL 29, 2020 Menu Items	Serv	C'Amt Prep	CYCLE: Begin	Menu	Special	WEDNESDAY Diet For Health	DAY	TI L	LUNCH	Over
5/5 0	Rice	1/2 cup	1.5 cax	0600	1950	Cheese Rice	Rice I urkey	2 0Z 1/2 c	0.56	1.5car) par
)em	Pinto Beans	1 cup	10.	0530	1990	3 oz	3 oz Fresh Fruit				100 PC
P	Salsa	1/2 cup	3 carc	0900	RT	Pinto Beans	Pinto Beans Stew Tomato	1 c	261°	`	WA
/- JOJ N	Garden Salad	1/2 cup	^	0930	390	1.5 cups Salad	Salad	1/2 с	390	~	4/2
	Dressing	1 oz	2.Scar	0230	RT		Diet Dressing	1 oz	RT	MA	4/4
Resi	Cornbread	1/60 pc	1.5 cax	2169	RT		Bread skolls	1 sl	RT	MAIN	NIB
(Margarine	1 pat	1,5 case	0830	KT		Margarine	1 pat	KT	Whoos.	1/1
	Tea	8 oz	348gmo 08.	5845	370		Unsweet Tea		370	,30 case	MA
Portions verified by:	fied by:			Meal Cou	Meal Count Documentation	entation	SERVICE DOCUMENTATION	MENTATI	NO		
			Popul	Population 84		Staff	:				
Signature:	mound		Population	Population -ICE SZS	-)		First cart out:	0:00			
	Cook Supervisor		MARSHALLS 59	LLS 59		Labeled &	Last cart out:	01:11			
Signature:	450		Call Backs 3	~		Refrigerated	Signature	May!	0		
	Food Service Manager	ľ	Test Trays	12.		(Yes) No					
Prepared by:	Johnny Sack		HS SNACK	K	Sack meal	Johnny Sack Meal Counts	IM	MEAL TRAY SET UP	Y SET U	P	
	Proteins	2 · 20z	Protein	1 oz	TEST			7		7	-
	Bread	4 slices	Bread	2 slices		Test Sacks	ST.	Jalao .	4	(ambrad	8
	Fruit	1 each	HYPER CA	CALORIC	CALL		4				
_	Drink	1 each	Protein	2/202	BACK						
\			Bread	4 slices		Labeled &	Service Servic		Touco	7	
\			Cookie	1 each	TOTALS	Refrigerated	500°		Cassesse	35	
rev 02/2020 mps			Drink	1 each		Wes No	251X				



rev 02/2020 mps							Prepared by:		Signature:		Signature:		Portions verified by:	d	Be	w	eli		L	le	3-2	2	Pr.	Prepared by:	DATE:	 -
			Drink	Fruit	Bread	Proteins	Johnny Sack	Food Service Manager	200	Cook Supervisor	Owell		ified by:		Drink w/ Vit C	Bread Pudding	Margarine	Dinner Roll	Beans	Mixed Vegetables	Potato Au Gratin	Chicken Leg Qtr		 Menu Items	APRIL 29, 2020	1
			1 each	1 each	4 slices	2 - 2oz		e e e e e e e e e e e e e e e e e e e							8 oz	1/2 cup	1 pat	1 each	1 cup	1/2 cup	1/2 cup	4 oz	size	Serv	0	
Drink	Cookie	Bread	Protein	HYPER CALORIC	Bread	Protein	HS SNACK	Test Trays	Call Backs	MARSHALLS	Population -ICE	Popu		97	150%	500	8	Si	day th	600	S	1640R	dar r amer	Amt Pron	C	
1 each	1 each	4 slices	2 - 2oz	LORIC	2 slices	1 oz	K	23	<i>b</i>	ST	1-ICE	Population	Meal Cou		1206	1540	1560	1.500	1100	1160	1030	1030	Prep	Begin	CYCLE:	
	TOTALS		BACK	CALL		TEST	Sack meal						int Docum		8	800	8	RT	196	165	170	081	Temp	Menu	4	
Yes No	Refrigerated	Labeled &			Test Sacks		Johnny Sack Meal Counts	Yes No	Refrigerated	Labeled &		Staff / L	Meal Count Documentation		,		1 cup	Beans		6 TBSP	Peanut Butter Steam Potato	VEGETARIAN	Instructions	Special		
Juno	3)	<	Todama	5		MI	Ć	Signature	Last cart out:	First cart out:		SERVICE DOCUMENTATION	Unsweet Drink	Milk 2 %	Can Fruit	1 cup Diet Dressing	Dinner Roll	Garden Salad	6 TBSP Mix Veggies	Steam Potato	Chicken	Menu Items	Diet For Health	WEDNESDAY	
	,			787	5		MEAL TRAY SET UP		Ad	165	1546		MENTATIO	8 oz		1 cup	1 oz	1 ea	1/2 c	1 cup	1/2 c	2 oz		alth	DAY	
Sec. 2	0	70	5	7	9		SET UP			0	V		Ż	1 97	38 1	RT II	RT	RT É	3	165	1001	200	_	II	DI	
moren	P	ate	,	o this			j							5	<u>6</u> -	pan	12	2705	Den /	Joan I pay	12pan	Dan /		Prod Over	DINNER	



OPENING and CLOSING CHECKLIST

Date: 4/30/2020 .				Time	: AN	1 Time	1800	PM
/ Shift Checklist	A	M	Pl	M		Comme	nts	
	No	Yes	No	Yes				
All areas secure, no evidence of theft		V		Pr. 15				
Workers reported to work, no open sores		X		/				
no skin infections		V		/				
no diarrhea		N		/				
Kitchen is in good general appearance		X		/				
All kitchen equipment operational & clean				1,				
All tools and sharps inventoried		<		/				
All areas secure, lights out, exits locked				/				
DISH MACHINE		Temp	eratu	re	Wash 150+	Rinse 18	0+	
Temperature according to manufacturer's specifications			Break	fast	159	159		
and chemical agent used in Final Rinse			Lun	ch	155	185		
			Dinr	ner	135	185		
POT and PAN SINK		Temp	eratui	re	Wash 110 °F+	Rinse 110	°F+ 20	0 ppm
Final Rinse Temps determined by chemical agent used			Break	fast	115	119	2	Magus
WINTE L'EAVILLE SELVIN			Lun	ch	165	170	2	DSom
was the same of th			Dinr	ner	165	172	20	D PPM
FREEZER and WALK-IN	T	emper	ature		Freezer 0°F	Walk-in	Walk-in	
					Or below	35-40 °F	35-40 °	F
Record temperatures, Freezer and Walk-ins				AM	~ 3	38	39	
Record temperatures, Freezer and Walk-ins				PM	-4.0	\$7.3	382)
DRY STORAGE	Temp	eratui	e 45-	80 °F	Spice Room	Store Rm		
Record temperatures Dry Storage Areas				AM	62	64		
Record temperatures, Dry Storage Areas				PM	85	64		
						,		
Water Temps & Handwash Areas	AN		Pl					
	105-12	20 °F	105-1	20 °F				
	119		119	3				

Signature, Cook Supervisor (AM)

DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

5.3.20



rev 02/2020 mps							Prepared by:		Signature:	_	Signature: 1		Portions verified by:	Mayor	Lince	Janes	Owner	Fre	Cocens	Amarja	Anna	richaren by	Drangrad hy	DATE:
			Drink	Fruit	Bread	Proteins	Johnny Sack	Food Service Manager	ヘママ	Cook Supervisor	1 / Kaline	100	ified by:	Fruit	Milk 2%	Coffee	Sugar	Margarine	Coffee Cake	Turkey Ham	Oatmeal	татели теет		APRIL 30, 2020
			1 each	1 each	4 slices	2 - 2oz		er		/		The state of the s		1 each	8 oz	8 oz	i slice	2 pks	1 each	2 oz	1 cup	size	Serv	0
Dripk	Cookie	Bread	Protein	HYPER CALORIC	Bread	Protein	HS SNACK	Test Trays	Call Backs	MARSHALLS	Population -ICE	Population		396	596	0.30	XG DY	PX	21tc/	1	400	dar r umv	A D	CX
1 each	1 each	A slices	2 - 202	LORIC	2 slices	102	K	32	ڳ	LLS 5/5		ation 580	Meal Co	apo	SUL	033	0530	Sar Car	DB	0250	DHOO	Prep	Begin	CYCLE:
	TOTALS		BACK	CALL		TEST	Sack				288	30	unt Docu	40	40	190	RT	8	RT	アー	St.	Temp	Menu	4
Yes No	Refrigerated	Labeled &			Test Sacks		Johnny Sack Meal Counts	∦es) No	Refrigerated	Labeled &		Staff	Meal Count Documentation							Eggs 2	VEGETARIAN		Special Instructions	
	(/~	Med	•	*	1 Halen Che	1	MEAL TR	,	Signature 170	Last cart out: 750	First cart out: 0455		SERVICE DOCUMENTATION	Fruit	%		Sugar Sub 2 pks	Diet Jelly 2 pks	Bread	2 Peanut Butter 1 oz	Oatmeal 1 c	Menu Items	ns Diet For Health	THURSDAY
	C CW	Coll		7	+		MEAL TRAY SET UP		7	Ö			NOI	40 S	100 <	190 C	RT /	RT /	RT (ET S		_	DL	BREAL
	E C		1001		Korri	5			9 Miller affen (dg.,					596	760	38	of m	104, hd	次人	1	3		Prod Over	BREAKFAST



rev 02/2020 mps		Prepared by:	Signature:	Signature:	Portions verified by:	None	WEINDY	e ado	Weight -		2010	Mondragen	V	Kidene	r reparen by.	Propored by:	DATE:
DIMIK	Proteins Bread Fruit	Johnny Sack	Food Service Manager	Cook Supervisor) ified by:	Tea	Margarine	Roll	Dressing	Garden Salad	Corn	Green Beans	w Meat Sauce	Fidelo	мена пеша	Monu Itoms	APRIL 30, 2020
T each	2 · 2oz 4 slices 1 each					8.oz	1 pat	1 each	1 oz	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1 cup	size	Serv	0
Bread Cookfe Drink	~	HS SNACK	Call Backs Test Trays	Population -ICE MARSHALLS	Meal Population	3	CD	2 hos	200	3/200	150116	1501/2	100 1/2		dar r umw	A D	S
4 slices 1 each 1 each	1 oz 2 slices CALORIC	× (Meal Co	0830	5860	0900	0015	0830	0,40%	040	0600	080	Prep	Begin	CYCLE:
TOTALS	CALL	Sack meal		10 10 10 10 10 10	ount Docu 580	5	BC.	RT	RT	40	4	000	0.12	0.181	Temp	Menu	4
Labeled & Refrigerated Yes No	Test Sacks	Johnny Sack Meal Counts	Refrigerated Yes No	Labeled &	Meal Count Documentation staff 3		2 slices	Bread	3 oz	Cheese		Tom Sauce 1/2 cup Green Beans	Pasta 1 cup	VEGETARIAN		Special Instructions	
Tideo wheel source	Coext	M	Signature	First cart out: Last cart out:	SERVICE DOCUMENTATION	Unsweet Tea	2 slices Margarine	Bread Bread	3 oz Diet Dressing	Cheese Garden Salad	Can Fruit	Green Beans	Pasta 1 cup w Meat Sauce	Fidelo	Г	Diet For Health	THURSDAY
Эшсе	green Beans	MEAL TRAY SET UP	£)	1750	MENTATIO	8 oz	1 pat	2 sl	1 oz	1/2 c	1 c	1 c	1/2 c	1 c	ns	alth)AY
Salad	\$	Y SET UJ	tad		NG	_	388		RT 2	1 B	1	(COS)	10191	0.191	0	DL	
Z	Rolls	P				46	28	26 bg	5200	6 pan	1-	nagal	1-	10ppm	_	Prod	LUNCH
							1	1		1	1	1		Ban	Prod	Over	



Secure Services TM

			Drink	Fruit	Bread	Proteins	Prepared by: Johnny Sack	Food Service Manager	Signature: へもと	Cook Supervisor	Signature:	A	Portions verified by:	Fruit	Drink w/	Sub Roll	Onion	Salad Dressing	Shredded Lettuce		yıı —	Turkey Bologna	Troparon by.	Prenared har Manu Itan	DATE: APRIL 30, 2020	secure services
			1 each	1 each	4 slices	2 - 2oz	ıck	// // // // // // // // // // // // //		or	vell	5		1 each	8 oz	Duad 1 each	1 slice				1 cup	ıa 4 oz	size	Serv	2020	(45 ····
Drink	Cookie	Bread	Protein	HYPER CALORIC	Bread	Protein	HS SNACK	Test Trays	Call Backs	MARSHALLS	Population -ICE 5	Popul		600	15pk	526	bar	202	30	360	18/	5	dar r ome	A + 'D	CY	
1 each	1 each	4 slices	2 - 2oz	LORIC	2 slices	1 oz	X			TS 55	-ICE 5	Population 6	Meal Co	SOO	200	1500	1500	1500	1500	1230	1630	1230	Prep	Begin	CYCLE:	
	TOTALS		BACK	CALL		TEST	Sack meal				18	00	unt Docu	30	97	RT	23	RT	32	32	190	33	Temp	Menu	4	
Yes No	Refrigerated	Labeled &			Test Sacks		Johnny Sack Meal Counts	Yes No	Refrigerated	Labeled &		Staff	Meal Count Documentation								Cheese 3 oz Mustard	VEGETARIAN		Special Instructions		
Tara	3	Š		10m2	7		MEA		Signature	Last cart out:	First cart out:	•	SERVICE DOCUMENTATION	Canned Fruit	Unsweet Drink	Bread		Diet Dressing				T-Ham	Menu Items	Diet For Health	THURSDAY	
X Y				Dalac		2	MEAL TRAY SET UP	9	1	700	545)	NTATION		4 zo 8	2 sl F	W	1 pkt F	1/2 c 3	1/2 c // 6	1 pkt	2 0z 33		\dashv	Y	
DES	1	788	3	L DM	7 (16	ET UP		1			l	11	30 9 pans	D 1/51%	RT 686	901118	RT 36	3 2704	5 Ilpan	RT 1/2 Co	6	0	DL Prod	DINNER	
8	•	5	+	Lans	.T.	twee								u 2 pan	\- \-	0 /2 Row	6 1/1 of	0011	6 1766	,	2	s /pan	_	d Over	ER	



OPENING and CLOSING CHECKLIST

Date: 5/1/20				Time	:030d AN	1 Time	: 17	715 I	'M
Shift Checklist	A	M	Pl	M		Comme	nts		
	No	Yes	No	Yes					
All areas secure, no evidence of theft		人	18.8						
Workers reported to work, no open sores		X		X					
no skin infections		X		X					
no diarrhea		\prec		X					
Kitchen is in good general appearance		X		X					
All kitchen equipment operational & clean		×		X					
All tools and sharps inventoried		L		×					
All areas secure, lights out, exits locked				X					
DISH MACHINE	,	Гетр	eratui	e	Wash 150+	Rinse 18	1 0+		
Temperature according to manufacturer's specifications * >			Break	fast	155	187		_	
and chemical agent used in Final Rinse			Lune	ch	150	180			,,,,,,
· 大学的主义是一个一个一个一个一个一个一个一个一个一个一个一个一个一个一个一个一个一个一个			Dinn	er	156	184			
POT and PAN SINK	·	Гетр	eratui	·e	Wash 110 °F+	Rinse 110	°F+	200 J	pm
Final Rinse Temps determined by chemical agent used			Break	fast	150	155		ZOCA	0 m
BACK SOME WAS TO SELECT ASSE			Lune	ch	155	170		200	
对对性的 是一个一种的			Dinn	er	137	121		200	pm
FREEZER and WALK-IN	Te	emper	ature		Freezer 0°F	Walk-in		lk-in 2	
					Or below	35-40 °F		40 °F	
Record temperatures, Freezer and Walk-ins				AM	-21	35,6	38	9	
Record temperatures, Freezer and Walk-ins				PM		36	35	<i>y</i>	
DRY STORAGE	Temp	eratur	e 45-		Spice Room	Store Rm			
Record temperatures Dry Storage Areas				AM	75	60			
Record temperatures, Dry Storage Areas				PM	64	63			
Water Temps & Handwash Areas	AM		PN	Л					
•	105-12		105-12						
	157		7	7					

5/1/2020 DATE Signature, Cook Supervisor (AM)

FOOD SERVICE MANAGER

Signature, Cook Supervisor (PM)



Secure Services™

rev 02/2020 mps						waterouse	Prepared by:		Signature:		Signature:		Portions verified by:		Pacie		Everyone <		omar	5	2001	Amays	i i o je sa o sa so je	Prenared hv:	DATE:	
			Drink	Fruit	Bread	Proteins	Johnny Sack 20t	Food Service Manager	SES SES	Cook Supervisor	Da		fied by:		Milk 2%	Coffee	Sugar	Margarine	Turkey Sausage	Syrup	French Toast	Dry Cereal	THOU TO THE	Menu Items	MAY 01, 2020	
			1 each	1 each	4 slices	2 - 2oz	4	r							8 oz	8 oz	2 pkts	1 pat	2 oz	1/4 cup	2 slices	1 cup	size	Serv		
Drink	Cookie	Bread	Protein	HYPER CA	Bread	Protein	HS SNACK	Test Trays	Call Backs	MARSHALLS 59	Population	Popul		1 3	40	1250	+ 1505	168	250	368	208	305	dar r ame	Am+ D-on	S	
1 each	1 each	4 slices	2 - 2oz	CALORIC	2 slices	1 oz	K	8	Ġ	LLS 59	Population -ICE 532	Population 59	Meal Co		0445	0330	0338	03%	6330	0330	0330	0330	\vdash	Begin	CYCLE:	
3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3	SIATOT		BACK	CALL		TEST	Sack meal				52	=	unt Docu		-33	185	RT	1 3H	491	RT	160	75	Temp	Menu	4	
Yes	Refrigerated	Labeled &			Test Sacks	J	Johnny Sack Meal Counts	No No	Refrigerated	Labeled &	Ф	Staff	Meal Count Documentation							1 oz	Peanut Butter Bread	VEGETARIAN		Special Instructions		
loax	1:	French		٠	Sugar		M		Signature	Last cart out:	First cart out:		SERVICE DOCUMENTATION	Canned Fruit	Milk 2%	Coffee	Sugar Sub	Margarine	Turkey Sausage 2 oz	Diet Jelly	Bread	Dry Cereal	Menu Items	Diet For Health	FRIDAY	
	<u></u>				Syrup		MEAL TRAY SET UP		9	24.50	041-0		MENTATI	1/2 с	8 oz	8 oz	$2~\mathrm{pkt}$	1 pat	2 oz	2~ m pkt	$2 \mathrm{sl}$	1 cup	ms	alth	Y	
		(Lesey			₽		Y SET U		To an		0		NO	129	33	RT	27	34	167	RT	rt	75	Temp	TI	BRE.A	
	_	9			Sausage		P		ar.						(ſ	1	L	NOS	1 -	gen '	_	_	Prod	BREAKFAST	
				•	390										1	J	1	١	Ф	١	2/1/2	4	Prod	Over	ř	



Prepared by: Menu Items Serv Amt Prep Begin Menu Special Instru	DATE: MAY 01, 2020 CYCLE: 4
ns Diet For Health	FRIDAY
DL .	LUN
Prod	Z

rev 02/2020 mps		X		Jana	* Ammeel	Steela	Prepared by:		Signature:		Signature:		Portions verified by:	None	Tract	- Carry	1	Topics !	reduce	Tradena Tradena	Charles		Prepared by:	DATE:
			Drink	Fruit	Bread	Proteins	Johnny Sack	Food Service Manager	\$ A	Cook Supervisor	Keupa	_)	ified by:	Tea	Margarine	Roll	Ketchup	Mixed Vegetables	Pinto Beans	Rice	Breaded Fish		Menu Items	MAY 01, 2020
			1 each	1 each	4 slices	2 - 20z	2 Engl	ľ						8 oz	1 pat	1 each	2 ptks	1/2 cup	1 cup	1/2 cup	4 oz	size	Serv	
Drink	Cookie	Bread	Protein	HYPER CALORIC	Bread	Protein	HS SNACK	Test Trays	Call Backs	MARSHALLS	Population -ICE 539	Population		3	B	20	Co	व्याव्हा	50165	50 105	BA		Amt Pron	CZ
1 each	1 each	4 slices	2 - 2oz	LORIC	2 slices	1 oz	K	3	ō	1	1 - ICE 5:	ation 54	Meal Co	0000	0830	930	0830	080	0630	040	200	Prep	Begin	CYCLE:
\	TOTAXS		BACK	CALL		TEST	Sack meal			52	39	2	unt Docu	40	90 80	RT	RT	1.77	140	180	650	Temp	Menu	4
Yes No	Refrigerated	Labeled &		\	Test Sacks		Johnny Sack Meal Counts	(Yes) No	Refrigerated	Labeled &		Staff U			2 slices	Bread		1.5 cups	Pinto Beans	Rice 1 cup Rice	VEGETARIAN		Special Instructions	
	DRECOTION			Vego.	71,000	· Ilvar	MI		Signature	Last cart out:	First cart out:		SERVICE DOCUMENTATION	Unsweet Tea	Margarine	Bread Fr Celery	Fr Carrots	1.5 cups Mixed Veggies	Pinto Beans Pinto Beans	Rice	Baked Fish	Menu Items	Diet For Health	FRIDAY
	7			7	12016		MEAL TRAY SET UP		t	12	1030		AENTATIO	8 oz	1 pat	1/4 c	1/4 c	1/2 с	1 c	1/2 c	4 oz	ns	alth	X
	Bears	\mathcal{C}					Y SET U		euad	UI			NC	40	30	6	1	E	\preceq			Temp	ΔL	II I
	ns			Ţ	Sign		P							10h	હ	153 stre	1-	(open	~	B3 Q1	22 pino	Qty	Prod	LUNCH
					`									i		1	1	8	g Ca	B	8	Prod	Over	



	Secure Services™										
DATE	MAY 01, 2020		CY	CYCLE:	4		FRIDAY	Y	DI	DINNER	ىچ
Prepared by:	Menu Items	Serv	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health	alth	DL	Prod	Over
	Turkey Hot Dogs	2 HD	0 pn	1420	Z	VEGETARIAN	Sliced Turkey	4 oz	39°	Pr.	0
Zheng-	Hot Dog Bun	2 each	36,2	1400	75		Bread			2,93	0
Guevera Chili	Chili	1/4 cup	4 PnS	1100	201	4 oz	4 oz Fr Carrots/Celer	1/2 c	398	P2	0
Grevera-	Beans	1 cup	SUGA	1100	224°		Beans	- 1	9	13Phs	0
1	Potato Salad	1/2 cup	77ns	1300	76 RT	Bread	Bread Coleslaw w dress		3/ R T	26,5	0
G801	Coleslaw	1/2 cup	25:0	00/1	370	2 slices	Onion	1 sl		آ ک	0
Laressan	Onion	1/4 cup	2,2	00 hi	38 RT		Mustard	1 pkt	RT	CCS	0
	Mustard	2 pkts	105	1400	27		Can Fruit	· 1/2 c	260	52	0
Perez -	Fruit Cobbler	1/2 cup	205	1500	385	بر					
15	Drink w Vit C	8 oz	NOCS	12/0	325		Unsweet Drink	8 oz	328		0
Portions verified by:	fied by:		1	Meal Co	unt Docu	Meal Count Documentation	SERVICE DOCUMENTATION	ENTATIO	NC		
		X	Popul	Population 501	_	Staff		<u> </u>			
Signature:	1 (en	1	Population -ICE 534	· -ICE 5%	2		First cart out:	1600	V		
	Cook Supervisor	1	MARSHALLS	LY ST		Labeled &	Last cart out:	1646	7		/
Signature:	1747		Call Backs	Ô		Refrigerated	Signature	J. H	Sul	2	N,
	Food Service Manager		Test Trays 2	3		No				7	
Prepared by:	Johnny Sack		HS SNACK	₹	Sack preal	Johnny Sack Meal Counts	IM	MEAL TRAY SET UP	Y SET U	P	
	Proteins	2 - 2oz	Protein	1 oz	TEST						
	Bread	4 slices	Bread	2 slices		Test Sacks	GIRIAN BOOLEN	200	167	. = 	
	Fruit	1 each	HYPER CALORIC	LÓRIC	CALL		Ç			20,00	<u>Š</u>
	Drink	1 each	Protein	2 - 2oz	BACK					7	
\			Bread	4 slices		Labeled &))		101	[101 CO2	
\			Cookie	1 each	TOTALS	Refrigerated	ひのだい		Ŋ	Š (
rev 02/2020 mps			Drink	1 each		Yes No				-	



OPENING and CLOSING CHECKLIST

Date: 5 (2 20 w Shift Checklist	Ι Δ	3.4	D	Time	1	1 Time			
Shift Checklist		M	PN			Comme	nts		
	No	Yes	No	Yes					
All areas secure, no evidence of theft		7		MAT.					
Workers reported to work, no open sores				X					
no skin infections		X		X					
no diarrhea		×		X					
Kitchen is in good general appearance		4		X					
All kitchen equipment operational & clean		×		X				- 2	
All tools and sharps inventoried		X		X					
All areas secure, lights out, exits locked	13 132			X					
'DISH MACHINE		Temp	eratur	e	Wash 150+	Rinse 18	8 0+		
Temperature according to manufacturer's specifications			Break	fast	165	189	-		
and chemical agent used in Final Rinse			Lune	h	160	185			
第二次40年1月1日 6月8 年1日			Dinn	er	162	189			
POT and PAN SINK		Tempe	eratur	e	Wash 110 °F+	Rinse 110	°F+	200 p	pm
Final Rinse Temps determined by chemical agent used			Break	fast	115	118		200	
CAN'S A LEEDY MEDICAL CONTRACTOR			Lund	h	1408	172	<u> </u>	100	ppm
MEET LESS CONTRACT			Dinn	er	116	127	7		MN
FREEZER and WALK-IN	T	emper	ature		Freezer 0°F Or below	Walk-in 35-40 °F	ı	lk-in 2	1100
Record temperatures, Freezer and Walk-ins				AM	- 3. u	139		40°F 711	
Record temperatures, Freezer and Walk-ins				PM	-1	37	40	711	
DRY STORAGE	Temp	eratur			Spice Room	Store Rm			
Record temperatures Dry Storage Areas				AM	45	70			
Record temperatures, Dry Storage Areas				PM	64	63			
Water Temps & Handwash Areas	AN 105-12		PN 105-12						
	110		103-12						-

Signature, Cook Supervisor (AM)

DATE

Signature, Cook Supervisor (PM)

5-3-20

FOOD SERVICE MANAGER



Secure Services M

					Nes No		1 each	Drink			rev 02/2020 mps
					erated	CTATO	T each	COOMIE			2000
	4	Opylyacy			Defi	TOTALO	1 oooh	Cookio			
	P S	72		B. Cravel.	Labeled &		4 slices	Bread			
					\wedge	BACK	2 - 20z	Protein	1 each	Drink	
					<u></u>	CALL	CALORIC	HYPER CA	1 each	Fruit	
	į,	b	Sugar	15012	Test Sacks		2 slices	Bread	4 slices	Bread	
				7.073		TEST	1 oz	Protein	2 - 2oz	Proteins	W Checkary
	JР	YSETU	MEAL TRAY SET UP	ME	Johnny Sack Meal Counts	Sack meal	K	HS SNACK	16+	Johnny Sack	Prepared by:
		}			Yes No		74	Test Trays 7	ger	Food Service Manager	
	,	al .	7	Signature	Refrigerated		C	Call Backs		1	Signature:
			90	Last cart out:	Labeled &		LLS 59	MARSHALLS 59		Cook Supervisor	
	**			First cart out:	Þ	È	1 -ICE 53	Population -ICE 534		Man	Signature:
					R Staff	Peter 592	ation	Population		5	
		NO	ENTATIO	SERVICE DOCUMENTATION	Meal Count Documentation	unt Docu	Meal Co			ified by:	Portions verified by:
	(8 oz +	Milk 2%					8 oz	Milk 2%	SANOR
1	1	(8 oz	Coffee		185	300	1254	8 oz	Coffee	
		RT	2 pkts	Sugar Sub		RT	300	1751	2 pks	Sugar	- UK-MAN
\		33	1 pat	Margarine		33	300	les	1 pat	Margarine	,
,	20 6	RT	2 sl	Bread	1/2 cup Bread	RT	300	75	1 ea	Biscuits	2061
he	, ,,	RT	2 pkts	Diet Jelly	Scrambled Eggs Diet Jelly	27	115	305	2 pks	Jelly	Ewortone
7	2	P2T	1 ea	1 cup Fresh fruit	1 cup	164	0200	200	2 slices	Turkey Sausage	Fongang
1	- 1	RT	1 oz	Oatmeal Peanut Butter	Oatmeal	179	Shotetta	200	1/2 cup	Scrambled Eggs	Racia
XV.	2	751	1/2 c	Oatmeal	VEGETARIAN	172	0200	154	1 cup	Oatmeal	ovmar
Prod	Qty	Temp	18			Temp	Prep	Amt r rep	size	T	r repared by
Over	Prod	DI.	alth	Diet For Health	Special Instructions	Menu	Begin	A + B	Serv	Monu Itoma	Prengred hw:
ST	BREAKFAST	BRE.	AY	SATURDAY		4	CYCLE:	CZ	0	MAY 02, 2020	DATE:



rev 02/2020 mps	\						Prepared by:			Signature:		Signature:		Portions verified by:		Bideon	Cades	Homerica	tors	Sna	tidane	weten	Herpk	The state of the s	Prenared by:	DATE:
			Drink	Fruit	Bread	Proteins	Sommy Sach	Johnny Sock	Food Service Manager	200	Cook Supervisor			ified by:		Unsweet Tea	Pineapple Cake	Margarine	Cornbread	Coleslaw	Beans	Rice	Tamale Pie	TOO TOO	Menii Items	MAY 02, 2020
			1 each	1 each	4 slices	2 - 20z		\	r							8 oz	1/60 pc	1 pat	1/60 pc	1/2 cup	1 cup	1/2 cup	1 cup	size	Serv	
Drink	Cookie	Bread	Protein	HYPER CALORIC	Bread	Protein	HS SNACK		Test Trays	Call Backs	MARSHALLS	Population -ICES 34	Popul			,40	1000	100	Open	502	1201/10	50 lbs	140165	Дот т аппу	Amt Duon	C3
1 each	1 each	4 slices	2 - 2oz	LOBIC	2 slices	1 oz	K			(A)	LILS	n-ICES	Population 547	Meal Co		0890	0930	080	0930	0800	0480	0880	0630	Prep	Begin	CYCLE:
	TOTALS		BACK	CALL		TEST	mgal	Sack			Q	4	7.7	unt Docu		40	첫	RT	PT	र्ट	008	183.	,क्रा	Temp	Menu	4
Yes No	Refrigerated	Labeled &		\	Test Sacks	/	Meal Counts	Johnny Sack	(Yes) No	Refrigerated	Labeled &		Staff 9	Meal Count Documentation					Cornbread 1 pc Diet Dressing	Margarine 2 pats Coleslaw	Beans 1.5 cups Beans	Rice 1 cup Rice	VEGETARIAN		Special Instructions	
P 1	12,12,0	The tre			nake		MIN			Signature	Last cart out:	First cart out:		SERVICE DOCUMENTATION	Canned Fruit	Unsweet Tea	Margarine	Salad	Diet Dressing	Coleslaw	Beans	Rice	Ground Turkey 4	Menu Items	Diet For Health	SATURDAY
	`	<u>, 4</u>		(1 DELIBOUR		MEAL TRAY SET OF			J.	ころの	1020		ENTATIO	1/2 c	8 oz		$2 \mathrm{sl}$	1 c	1 pk	1 c	1/2 с	1 pk	18	alth	AY
	ţ	M			Byan	-	X SET O			eyca				NO	40	OH C	PT	40	13	8	\circ	183.1		Temp	DL	
		SACO			Chas		r	'						-	l pan l	. 40	05	8-	20/5	6 pan	10pan	H/2pm	20125	Qty	Prod	LUNCH
					<u></u>										١		Ì	1	1	1	1	1	1	Prod	Over	



DATE:	MAY 02, 2020		CX	CYCLE:	4		SATURDAY	AY		DINNER	_
Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health	_	DL	Prod	Over
Perez -	Chicken Stir Fry	1 cup	14 Phs	1100	Z	VEGETARIAN	Chicken Stir Fry 1 c		\dashv	╌	0
Lakeson-	Carrots	1/2 cup	SAUS	1100	205	Peanut Butter Carrots	Carrots	2	0	8 C 8	2 3
1	Rice		875	1100	205°	6 Tbsp Rice	Rice	.,	2000	XX.	0
V. Agh	Bread	2 slices	25,5	1400	RT	Bread Bread	Bread	_	-	+	9
Barahana-	Margårine	1 pat	105	1400	37	4 slices	4 slices Fresh Carrots	-	a		0 6
1, ngh-	Gingerbread	1/60 pc	2-609	1400	RI	Diet Jelly	Diet Jelly Fresh Celery	\dashv	-1	\dashv	C
5.	Drink w/Vit C	8 oz	SOH	1300	350	2 packets	2 packets Canned Fruit	-	RT	25	0
							Unsweet Drink	\dashv	37	-	(Sa)
Portions verified by:	fied by:	`		Meal Co	unt Docu	Meal Count Documentation	SERVICE DOCUMENTATION	ENTATIO			
		7	Population	ation		Staff			B		
Signature: /	7. 1807	F	Population -ICE	·ICE			First cart out:	600			
	Cook Supervisor		MARSHALLS	ST		Labeled &	Last cart out:	000			\
Signature:	200		Call Backs	Q		Refrigerated	Signature	27	7	7	<i>N</i>
	Food Service Manager		Test Trays 2	12		No	0	6			
Prepared by:	Johnny Sack		HS SNACK	×	Sack meal	Johnny Sack Meal Counts	ME,	MEAL TRAY SET UP	SET UP		
	Proteins	2 - 2oz	Protein	1 oz	TEST		ü				
	Bread	4 slices	Bread	2 slices		Test Sacks);ce	ハイスの		1 00	<i>o</i>
	Fruit	1 each	HYPER CALORIC	ORK	CALL			748)		Carrory	
	Drink	1 each	Protein	2 - 20z	BACK			_	-		
/			Bread	4 slices		Labeled &	7		<u> </u>	•	
			Cookie	1 each	TOTALS	Refrigerated	01600		JUSTON J	23	
rev 02/2020 mps			Drink	1 each		Veg		_			



OPENING and CLOSING CHECKLIST

Time: 04/00 Date: 5-3-20 AM Time: | SWO PM Shift Checklist AM **PM** Comments No Yes | No Yes All areas secure, no evidence of theft Workers reported to work, no open sores no skin infections no diarrhea Kitchen is in good general appearance All kitchen equipment operational & clean X All tools and sharps inventoried $\overline{\times}$ All areas secure, lights out, exits locked **DISH MACHINE** Temperature Wash 150+ **Rinse 180+** Temperature according to manufacturer's specifications Breakfast 155 181 and chemical agent used in Final Rinse 184 Lunch Dinner 160 182 Wash 110 °F+ **POT and PAN SINK** Rinse 110 °F+ **Temperature** 200 ppm Final Rinse Temps determined by chemical agent used **Breakfast** ZeeppV CANDER ON A THEORY Lunch 135 36 200 ppm Dinner 115 122 200 ppm Freezer 0°F Walk-in FREEZER and WALK-IN **Temperature** Walk-in 2 Or below 35-40 °F 35-40 °F Record temperatures, Freezer and Walk-ins AM 30 Record temperatures, Freezer and Walk-ins PM 37.6 38.8 **DRY STORAGE** Temperature 45-80 °F Spice Room Store Rm Record temperatures Dry Storage Areas AM Record temperatures, Dry Storage Areas PM Water Temps & Handwash Areas PM AM 105-120 °F 105-120 °F

Signature, Cook Supervisor (AM)

5-4-20

FOOD SERVICE MANAGER

DATE

118

120

Signature, Cook Supervisor (PM)



ecure Services™

DATE: N	MAY 03, 2020		CYCLE	E: 4		SINDAY	RRFAKFACT	N CE
Prepared by:	Menu Items	Serv size	Amt Prep Begin	gin Menu ep Temp	u Special Instructions	Diet For Health Menu Items	DL 1	Prod
Profes D	Dry Cereal	1 cup	2120 03	121 08	VEGETARIAN	Bran Flakes 1 c	1	9
SCHOOL SO	Scrambled Eggs	1/2 cup	8 80	101	Dry Cereal			71
THE STATE OF THE S	Turkey Sausage	1/2 cup	14 AD	181 2	1 cup	1 cup Turkey Sausage 2 oz	1 MS 15	0
	Refried Beans	1/2 cup	1	1	Scrambled Eggs Beans	Beans 1/2 c	1	П
Cock of G	Grilled Potatoes	1/2 cup	(6x Ca)	を 	1/2 cup	d Fruit	Fa	355
عالی	Salsa	1/2 cup	Suc. H	0	11		9	t
Chrin K	Ketchup	1 pk	47 Just 102	20 RT				
-	Tortilla	2 ea	2 8424 02	80 RT		Tortilla 1 ea	RT	2778
	Sugar	2 pks	SO XOP	8 RT		ub 2		Ya ak
	Coffee	8 oz	5000	20 20				ju .
M : 101/C	Milk 2%	8 oz	TA 600	8		%	7007	8
Portions verified by:	ed by:		Mea	l Count Do	Meal Count Documentation	SERVICE DOCUMENTATION	NO	
_	5		Population	1 593	Staff 7			
Signature:	Mont		Population -ICE	280		First cart out: 0445		
C	Cook Supervisor		MARSHALLS	B	Labeled &	Last cart out: 0540	3	
Signature:	100 Apr		Call Backs 2		Refrieerated	Signature / 107	A	
1	Food Service Manager		Test Trays 2		Xes No			И
Prepared by:	Johnny Sack		HS SNACK	Sack	Johnny Sa Meal Coun	MEAL TRAY SET UP	Y SET UP	
	Proteins	2 - 2oz	Protein 1 oz			-	2	
I	Bread	4 slices	2	7	Test Sacks	こうでいる	O Tetra	<u> </u>
1	Fruit	1 each	HYPER CALORIC	c CALL		07 55 X0 CZ		LANK.
	Drink		Protein 2 - 2oz	Н		,		.
			Bread 4 slices	ces	Labeled &		A The	3
			Cookie 1 each	ich TOTALS	S Refrigerated	Chen	7	5
rev 02/2020 mps			Drink 1 each	ıch	Yes No			



DATE:	MAY 03, 2020		CV	CVCLE			CITATI				
	7222 001 1010				ļ.#		AMUNIC	Y	1	LUNCH	
Prepared by:	Menu Items	Serv	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	ealth ma	DL		Over
Serm	Turkey Sliced	4 oz	blox	0900	390	VEGETARIAN	Turkev Sliced	4 02	290	1000	3
Medma	Potato Salad	1/2 cup	1104	00_50	390	- 1	Egg Salad Steam Potato	1/9.6		0.00	3 8
The	Cote Staw Saled	1 cup	2.Scare	0930	90	1/2 cup	1/2 cup Coleslaw Salac	1 c		75	
Long	Lettuce	1/2 cup		0890	390		Diet Dressing		79	1//4	A
76%	Onion	1 slice		0970	390		Lettuce	1/2 c	390	25 con	1
	Mustard	1 pkt	15 carc	0870	RT		Onion	1 sl	7	ल्बर	3
	Mayo	1 pkt	1.25 Carc	0630	RT		Bread	1 sl		£ 3	
Tores.	Bread	2 slices	18 N2	0900	RT		Mustard 🧨	1 pkt	<u> </u>	Kar	Color
	Brownie	1 each	1.5cerc	DAIK	RT		Greens Ros	1 c	1880	Vecare 1	till
	Unsweet Tea	8 oz	Spo of.	2480	Z		Unsweet Tea	8 oz		30	dillo
							Fresh Fruit	1 ea	R1	1/2 cosc /	4
) (Caronesta carried of a			Popul	Population 595	y Document	ation 59> Staff	SERVICE DOCUMENTATION	MENTATION	N		
Signature:	Mostral		Population -ICE S35	1-ICE S3	υ (First cart out:	2460	`		
	Cook Supervisor	<i>></i>	MARSHALLS V	TS ST		Labeled &	Last cart out:	(C)(800)):(7		
Signature:	Die O Kenne	As .	Call Backs 4	T,		Refrigerated	Signature	MOU	0		
	r ood Service Manager	6	Test Trays 2	1	2	Yes No					
Prepared by:	Johnny Sack		HS SNACK	×	Sack meal	Johnny Sack Meal Counts	M	MEAL TRAY SET UP	Y SET U	Р	
	Proteins	2 - 2oz	Protein	1 oz	TEST		27.5			11/1	
	Bread	4 slices	Bread	2 slices		Test Sacks	10/0/	Sowar !	7	MAN	(
	Pruit	1 each	HYPER CA	CALORÍC	CALL		30400			WW/	
	Drink	1 each	Protein	/2 - 2oz	BACK		5		\		
			Bread	4 slices		Labeled &	brace		Turkey	J.	
\			Cookie	1 each	TOTALS	Refrigerated			Street	-(
rev 02/2020 mps			Drink	1 each		(Ye) No					



Secure Services™

L	ecale services									
DATE:	MAY 03, 2020		CY	CYCLE:	4		SUNDAY		DINNER	Ħ
Prepared by:	Menu Items	Serv	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	n DL Temp	Prod	Over
ieq	Enchilada Casserole	1/2 cup	900	1130	70	VEGETARIAN		4 oz /6'	7	
DE.	Spanish Rice	1/2 cup	8	1136	174	Spanish Rice	ice	1/2 c 17 L	- 0 BB/	
₹.	Pinto Beans	1 cup	3 18	130	951	1 cup		1c 9) 5 pm	Den
/	Salsa	1/2 cup	8	Done	22	Pinto Beans				-
Ü	Salad	1/2 cup	S	Done	RT	1.5 cups	Salad 1	1/2 . 22	アーデ	\
/	Salad dressing	1 oz	8	Done	RT		ressing	2 nkt RT	117	5
es o	Cornbread	1 piece	a beg	530	RT			\forall		ş
Seg	Margarine	2 pats	1/26	004	3		Can Fruit 1	1/2 c 27	ممطا	\
ح	Drink w Vit C	8 oz	150K	200	9) 	8 0z	V 14.74	
Portions verified by:	fied by:			Meal Co	unt Docu	Meal Count Documentation		TATION		
	4000		Population		040	Staff O				
Signature:	Sumer		Population -ICE	-ICE 535	35		First cart out:	の上の		
	Cook Supervisor		MARSHALLS	LS 58	V	Labeled &	Last cart out:	650	7	
Signature:	入こう		Call Backs			Refrigerated	Signature	H	1	
	Food Service Manager		Test Trays	-		(YES) No				
Prepared by:	Johnny Sack		HS SNACK		Sack meal	Johnny Sack Meal Counts	MEAL	MEAL TRAY SET UP	T UP	
	Proteins	2 - 2oz	Protein	$1 \mathrm{oz}$	TEST)			
	Bread	4 slices	Bread	2 slices		Test Sacks	2	を つ こ の こ の こ の に る に る 。 に る に る に る に る に る に る に る に る に る に 。 に る に る に 。 に る に 。 に 。 に 。 に 。 に 。 に 。 に 。 に 。 に 。 に 。 に 。 に 。 に 。 に 。 に 。 に 。 に に る に 。 に 。 に 。 に 。 に 。 に 。 に 。 に 。 に 。 に 。 に	•	
	Fruit	1 each	HYPER CAI	CALORIC	CALL	7	188 E	ころと	De Joseph	
	Drink	1 each	Protein	2 - 2oz	BACK		4	2 8	, ,	
			Bread	4 slices		Labeled &		3	samole	9
			Cookie	1 each	TOTALS	Refrigerated	P		+	
rev 02/2020 mps			Drink	1 each	8	Yes No	tars	_	Tues	